

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BSc DEGREE EXAMINATION MAY 2019
(First Semester)**

Branch - **CATERING SCIENCE & HOTEL MANAGEMENT**

HYGIENE & SANITATION / FOOD SAFETY & NUTRITION

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10 x 1 = 10)

- 1 _____ is a set of practices conducive to maintaining health and preventing disease, especially through cleanliness.
(i) Disposal (ii) Hygiene
(iii) Habits (iv) Hazard
 - 2 WASH is an acronym that stands for
(i) Water, sanitation and development (ii) Safety, sanitation and hygiene
(iii) Comfort, sanitation and hygiene (iv) Water, sanitation and hygiene
 - 3 _____ are also called spirillia and causes diseases such as syphilis.
(i) Spiral bacteria (ii) Spherical bacteria
(iii) Comma shaped bacteria (iv) Flagella
 - 4 _____ is an illness caused by toxins present in contaminated food.
(i) Virus (ii) Bacteria
(iii) Food intoxication (iv) Food preservation
- The number and type of microorganisms contaminating an object or organism is referred as _____.
- (i) Sterilization (ii) Sanitation
(iii) Microbial load (iv) Pesticides
- Which of the following is not a sanitizer used in the food industry?
- (i) Chlorine solutions (ii) Quaternary solutions
(iii) Iodine (iv) Sodium nitrate
- _____ is the regulation or management of a species defined as a pest that impacts adversely on human activities.
- (i) Adulteration (ii) Pest control
(iii) Purification (iv) Rinsing
- Which of the following is not one of the solid wastes?
- (i) Leachate from landfills (ii) Paper
(iii) Manure (iv) Yard wastes
- Food safety and standards act was passed in the year _____.
- (i) 2005 (ii) 2007
(iii) 2006 (iv) 2008
- 10 _____ refers to the process by which the quality or the nature of a given food is reduced through addition of adulterants or removal of vital substance,
(i) Food safety (ii) Food standard
(iii) Food processing (iv) Food adulteration

Cont...

SECTION - B (25 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks (5 x 5 = 25)

11 a Summarize the need of hygiene and sanitation.

OR

b Bring out the safety instructions given to kitchen staff.

12 a Explain the 7C's to be applied to prevent contamination of food.

OR

b State the benefits of microorganisms in food.

13 a Describe the factors involved in protective display of food.

OR

b Outline the common faults found in food preparation.

14 a Analyse the three methods applied in washing.

OR

b How to protect the foods placed in cafeterias and fast food counters?
Explain.

15 a Explain the importance of prevention of food adulteration.

OR

b State the functions of FSSAI.

SECTION -C (40 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks (5 x 8 = 40)

16 a Elucidate the types of accidents happened in kitchen premises.

OR

b Discuss the objectives and promotional activities of UNICEF's WASH.

17 a Classify the types of food borne diseases.

OR

b Identify the methods of controlling microbial growth in foods.

18 a Enumerate the sanitary procedures to be followed during food handling.

OR

b Analyze the basic rules to be observed during food service.

19 a Categorize the types of pests.

OR

b Examine the methods of handling storage and disposal of waste.

20 a Highlight the steps involved in HACCP practices.

OR

b Trace out the laws and regulations applicable to food industry.